

CLIPPEDIMAGE= JP363024853A

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TITLE: PRODUCTION OF CANDY FLOWER

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INVENTOR-INFORMATION:

NAME

SUZUKI, YOSHIYUKI  
GOJIYOU, SOUICHI  
MIURA, JIRO

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NIPPON BEET SUGAR MFG CO LTD	N/A

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ABSTRACT:

PURPOSE: To readily obtain a candy flower having reduced damage and withstanding long preservation, by dipping a natural flower material in an alcohol bath, transferring the material into a hardened oil bath to give a hardened oil-coated material and sugar-coating coated material with a solid saccharide while the said hardened oil coating film is kept in a melted state.

CONSTITUTION: A natural flower material is dipped in an alcohol bath (preferably in 50&sim;100vol/vol% ethyl alcohol bath) to dehydrate the material and then dipped in a hardened oil bath (preferably in &ge;50&deg;C vegetable hardened oil bath) to coat the material with the hardened oil and the coated material is sugar-coated with a solid saccharide (e.g. sucrose, etc.) while said hardened oil-coating film is kept in a melted state to provide the aimed candy flower.

USE: For decorating foods such as cake, etc.

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